

ARIGATOU
CREDITS

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VOLUME #2



CHAPTER #44

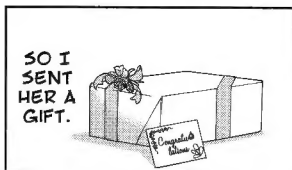
喫茶店

Café Scanlation

Title: **Wakako-Zake** by Shinkyu Chie
ISBN-10 for Volume 2: 4199801782

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T/N: Called "tai" in Japanese, it is considered good luck because it's associated with the end of the word 'medetai' (happy, auspicious).

IT'S SO
WONDERFUL.

IT'S RARE FOR
ME TO HAVE SEA
BREAM, SO
INSTEAD OF A
FILET, I'LL GET
THE WHOLE FISH.

BUT AS YOU DRINK
IT YOU REALIZE
IT'S AT THE RIGHT
TEMPERATURE.

AT FIRST, IT
MAY FEEL
LUKEWARM,

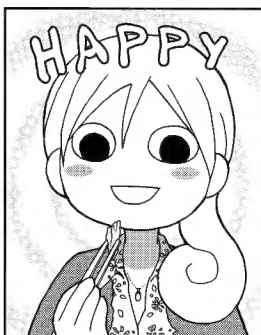
IF YOU DON'T SPECIFY
IT BEFOREHAND, YOUR
SAKE WILL COME AT A
NORMAL TEMPERATURE*.

*sake can be drunk in 3 manners: warmed (Okaz), normal temperature (Hiya), chilled (Hiyazake).

HMM, IT'S
PRETTY
MEATY.

LET'S
START
WITH THE
BELLY,
SINCE IT'S
SOFTER.

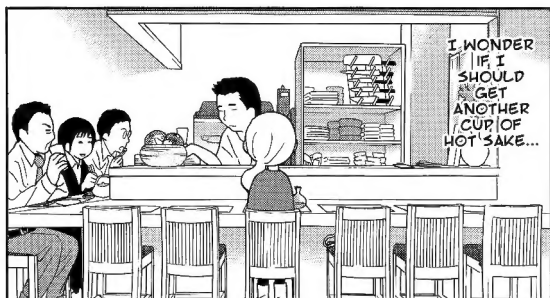




T/N: One of the omega-3 (n-3) fatty acids found in fish, which has been shown to increase the high-density lipoprotein ("good") cholesterol in the blood.



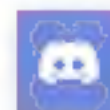
"There's a part of the sea bream's bones that has its shape. "The auspicious sea bream bears another auspicious figure" is an old belief and has since been considered a lucky charm.



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